LITTLE GREEN GOURMETS
growing smart eaters

November 2026

Preschool Menu
Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2	3	4	5	6
NO SCHOOL	Mediterranean Turkey Meatballs Quinoa Couscous Pilaf Veggie Chickpea Tikka Masala Tangy Lemon Sauce	Chicken Souvlaki Garlicky Orzo Greek Peas	Cacio (No) Pepe Tomato Basil Cannellini Beans Buttered Cauliflower 'Rice'	Tandoori Chicken Steamed Rice Turmeric Cauliflower & Peas
9	10	11	12	13
Penne Tomato Mascarpone Sauce Broccoli	Beef Sliders with Tomato Glaze Brioche Roll Glazed Carrots	Thai Basil Chicken Steamed Rice Edamame & Carrots	Chicken Cutlet Strips Creamy Smashed Potatoes Buttered Peas	NO SCHOOL
16	17	18	19	20
Carrot Mac & Cheese Sweet Corn Ratatouille	Taco Tuesday! Ancho Beef Taco Bowl Yellow Rice Mexican Squash	Roasted Chicken with Thyme & Porcini Creamy Smashed Potatoes Peas & Pearl Onions	Arroz con Pollo Seasoned Black Beans BBQ Spiced Carrot Disks	BBQ Turkey Meatballs Corn Bread Broccoli Caramelized Onion BBQ Sauce
23	24	25	26	27
Turkey Bolognese Penne Broccoli Parmesan Cup	Swedish Meatballs Creamy Smashed Potatoes Peas & Carrots Cranberry Sauce	NO SCHOOL	NO SCHOOL	NO SCHOOL
30				
Kale Basil Pesto with Gemelli Tomato Basil Cannellini Beans Carrot Disks				

Our menu incorporates organic and local ingredients. Our farm partners include Veritas Farms, Cabot Creamery Cooperative, Ronnybrook Farms, Ilina Salmon as well as other local producers.

Menu Items are subject to change based on availability

LiTTLE GREEN GOURMETS
growing smart eaters

November 2026

Preschool Menu - Vegetarian

Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2 NO SCHOOL	3 Mediterranean Mushroom 'Meat'balls Quinoa Couscous Pilaf Veggie Chickpea Tikka Masala Tangy Lemon Sauce	4 Lemon Garlic Halloumi & Chickpeas Garlicky Orzo Greek Peas	5 Cacio (No) Pepe Tomato Basil Cannellini Beans Buttered Cauliflower 'Rice'	6 Tandoori Paneer Steamed Rice Turmeric Cauliflower & Peas
9 Penne Tomato Mascarpone Sauce Broccoli	10 Black Bean Sliders with Tomato Glaze Brioche Roll Glazed Carrots	11 Thai Basil Seitan Steamed Rice Edamame & Carrots	12 Baked Corn Fritter Creamy Smashed Potatoes Buttered Peas	13 NO SCHOOL
16 Carrot Mac & Cheese Sweet Corn Ratatouille	17 Taco Tuesday! Chipotle Black Bean Taco Bowl Yellow Rice Mexican Squash	18 Baked Egg Fritter Creamy Smashed Potatoes Peas & Pearl Onions	19 Arroz con Vegetales Seasoned Black Beans BBQ Spiced Carrot Disks	20 BBQ Mushroom 'Meat'balls Corn Bread Broccoli Caramelized Onion BBQ Sauce
23 Chickpea Bolognese Penne Broccoli Parmesan Cup	24 Swedish Mushroom 'Meat'balls Creamy Smashed Potatoes Peas & Carrots Cranberry Sauce	25 NO SCHOOL	26 NO SCHOOL	27 NO SCHOOL
30 Kale Basil Pesto with Gemelli Tomato Basil Cannellini Beans Carrot Disks				

Our menu incorporates organic and local ingredients. Our farm partners include Veritas Farms, Cabot Creamery Cooperative, Ronnybrook Farms, Ilina Salmon as well as other local producers.

Menu Items are subject to change based on availability